

# FESTIVE SET MENU

## A magical seasonal feast

### TO START

Smoked pork knuckle, chicken, & parsley terrine with mustard soused vegetables

Jerusalem artichoke & truffle soup with truffle tapenade crostini

Our own beetroot gravlax with dressed cucumber & fresh soda bread

### FOR MAINS

Poached & roast bronze turkey crown served with pigs in blankets, chestnut & smoked bacon stuffing, and a rich red wine & cranberry gravy

16-hour slow roast blade of Angus beef, poached English damsons, parsnip purée & port wine reduction

King Edward potato, leek & kohlrabi wellington, bitter leaves & parsley butter sauce

Dayboat fish, grenobloise sauce, crushed early winter potatoes & dressed endive salad

All served with a selection of seasonal vegetables & accompaniments

### FOR DESSERT

Rhubarb crème brûlée with pistachio crust

Traditional sherry trifle

Bittersweet dark chocolate & praline opera cake with crème fraîche

Our own Christmas pudding with brandy butter & custard

### TO FINISH

Tea, coffee & mince pies



Two courses £55 per person | Three courses £65 per person